



\$60 COVER CHARGE PER PERSON

SIGNATURE SUSHI COURSE

SUNOMONO

SEAWEED, PICKLED CUCUMBER, TOSAZU VINAIGRETTE



MISO SOUP

SILKEN TOFU, WAKAME



TORO TAKUAN HAND ROLL *

BLUEFIN TUNA BELLY, PICKLED DAIKON RADISH, SCALLION



BLUEFIN TUNA* (1 PIECE)

KAESHI

TAI* (1 PIECE)

SESAME, YUZU KOSHO

KING SALMON* (1 PIECE)

SESAME, LEMON ZEST

BOTAN EBI* (1 PIECE)

KOMBU OIL



SNOW CRAB HAND ROLL

YUZU KOSHO AIOLI



YELLOWTAIL* (1 PIECE)

YUZU KOSHO, SERRANO

SCALLOP* (1 PIECE)

CITRUS, SEA SALT

SEARED BLUEFIN TUNA BELLY* (1 PIECE)

MOMIJI OROSHI, PONZU, CHIVES

UNAGI (1 PIECE)

SESAME, SANSHO PEPPER



MOCHI ICE CREAM

MISO CARAMEL, HONEY CRUMB

Vegetarian

**Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

#MAKOTOOCEAN



A LA CARTE MENU

(please note, à la carte items are not included in the Princess Premier package)

SUSHI OR SASHIMI

2 PIECES PER ORDER

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|---------------------------------|----|
| MAGURO* TUNA | 14 |
| CHU-TORO* MEDIUM FATTY TUNA | 22 |
| OH-TORO* FATTY TUNA | 25 |
| SAKE* KING SALMON | 15 |
| HAMACHI* KING YELLOWTAIL | 16 |
| UNAGI BBQ FRESHWATER EEL | 13 |
| TAI* SNAPPER | 12 |
| HOTATE* SCALLOP | 16 |
| IKURA* SALMON ROE | 13 |
| IKA* SQUID | 14 |
| TAKO OCTOPUS | 12 |
| TAMAGO TRADITIONAL EGG OMELETTE | 8 |
| WAGYU* JAPANESE BEEF | 20 |
| BOTAN EBI* SPOT PRAWN | 22 |

URAMAKI

RICE OUTSIDE

| | |
|--|----|
| SPICY TUNA* | |
| CHILI AIOLI, SCALLION | 17 |
| SPICY YELLOWTAIL* | |
| WASABI, SCALLION, AVOCADO, CUCUMBER, SLICED SERRANO | 16 |
| SALMON AVOCADO* | |
| SESAME SEEDS | 15 |
| SPICY SCALLOP* | |
| CHILI AIOLI, TOBIKO | 18 |
| SHRIMP TEMPURA | |
| ASPARAGUS, CHILI AIOLI | 14 |
| CALIFORNIA | |
| CRAB MIX, CUCUMBER, AVOCADO | 16 |
| RAINBOW* | |
| CRAB MIX, TUNA, SALMON, YELLOWTAIL, CUCUMBER, AVOCADO | 18 |
| CATERPILLAR | |
| BBQ FRESHWATER EEL, CUCUMBER, KANPYO, AVOCADO, BONITO, EEL SAUCE | 16 |
| THE GARDEN | |
| CARROT, CUCUMBER, KANPYO, AVOCADO, ASPARAGUS, YUZU KOSHO AIOLI | 13 |

HOSOMAKI

SEAWEED OUTSIDE

| | |
|-----------------------------------|----|
| TEKKA* TUNA, SCALLION, SHISO | 16 |
| NEGI TORO* | |
| FATTY TUNA, SCALLION, SHISO | 18 |
| TORO TAKU* | |
| FATTY TUNA, PICKLED DAIKON RADISH | 17 |
| TAI SERRANO* | |
| SNAPPER, SERRANO | 12 |
| KAPPA CUCUMBER, SESAME | 8 |
| SALMON* | |
| WHITE SESAME, YUZU KOSHO | 12 |
| AVOCADO | |
| UME, SHISO, WASABI | 10 |

STARTERS

| | |
|---------------------|----|
| EDAMAME SEA SALT | 8 |
| MISO SOUP | |
| SILKEN TOFU, WAKAME | 7 |
| TUNA CRISPY RICE* | |
| SERRANO CHILI | 17 |

SALADS

| | |
|---|----|
| SASHIMI* | |
| MIXED GREENS, CHOREGI DRESSING | 24 |
| KANI | |
| CUCUMBER, YUZU KOSHO AIOLI | 22 |
| SUNOMONO | |
| SEAWEED, PICKLED CUCUMBER, TOSAZU VINAIGRETTE | 15 |

RAW

| | |
|----------------------------------|----|
| TORO TARTARE* | |
| CHERRY BLOSSOM SALT, SESAME MISO | 24 |
| TRUFFLE SALMON* | |
| CRYSTALLIZED SOY, CITRUS | 18 |
| HAMACHI PONZU* | |
| WHITE PONZU, CILANTRO | 17 |

FISH + MEAT

| | |
|-----------------------|----|
| MISO SEA BASS | |
| CRISPY KALE, UME MISO | 26 |
| CHICKEN TERIYAKI | |
| ASPARAGUS | 15 |
| A5 WAGYU* 4 OZ | 45 |

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